

WHAT IS CLAIMED IS

1. A method of producing a xanthohumol-concentrated hop extract, wherein the xanthohumol-containing hop extract is extracted from a xanthohumol-containing hop raw material by highly compressed CO₂ as a solvent at pressures above 500 bar and at temperatures above 60°C.
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2. A method according to claim 1, wherein extraction takes place at pressures between 600 and 1000 bar and at temperatures between 70 and 90°C.
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3. A method according to claim 1, wherein hop pellets, pre-extracted with usual, supercritical CO₂, are used as hop raw material, the hop pellets being subjected to subsequent extraction with CO₂ at 600 to 1000 bar and at 60 to 90°C, after which dissolved ingredients are separated together with the xanthohumol-concentrated hop extract.
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4. A method according to claim 3, wherein the subsequent extraction takes place at pressures of up to 900 bar and at 75 to 90°C.
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5. A method according to claim 3, wherein separation takes place in a separating vessel at a pressure of up to 200 bar and a temperature of up to 90°C.
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6. A method according to claim 5, wherein the separation takes place at a pressure of 60 to 70 bar and a temperature of 40 to 60°C.
7. A method according to claim 1, wherein hop pellets are used as a hop raw material, which are extracted at 600 to 900 bar to obtain a pre-extract, after which the xanthohumol-concentrated extract is separated from the pre-extract at pressures of 200 to 500 bar and temperatures of 40 to 90°C in

a first step, and an extract, usual for beer brewing, is separated at pressures of 60 to 80 bar and temperatures of 40 to 60°C in a second step.

8. A method according to claim 1, wherein the xanthohumol-concentrated hop extract is gained in a separator as a stable powder that needs no drying and is free from additives.

9. Use of a xanthohumol-concentrated hop extract which is produced according to claim 1, wherein the xanthohumol-concentrated hop extract is used as an admixture to solid, pasty or liquid food.

10. Use of a xanthohumol-concentrated hop extract according to claim 9, wherein the xanthohumol-concentrated hop extract is admixed in a dry, pourable form.

15 11. Use of a xanthohumol-concentrated hop extract according to claim 9, wherein the xanthohumol-concentrated hop extract, in its dry, pourable form, is completely dissolved in an appropriate organic solvent and added to beverage.

20 12. Use of a xanthohumol-concentrated hop extract according to claim 11, wherein the xanthohumol-concentrated hop extract is added by way of continuous addition during one of a pumping and conveying process.

25 13. Use of a xanthohumol-concentrated hop extract according to claim 11, wherein ethanol is used as a solvent and concentrations of up to 20 percent by weight of the xanthohumol-concentrated hop extract are used in the solution.